

Savory Crepes with Chicken, Basil and Pine Nuts

Crepe Batter (makes about 12 crepes):

- 1 T. melted, unsalted butter
- 2 large eggs, slightly beaten
- 3/4 c. milk
- 1/2 c. all-purpose flour
- 1/4 t. sea salt

Combine all ingredients in a food processor, blender or by hand with a whisk until smooth. Allow batter to rest 1 hour before using. To make crepes, preheat an 8-inch non-stick pan or crepe pan. Brush pan with a little butter. Using a cup with a spout, pour about 1/4 c. of batter into the pan. Swirl the batter around to coat the bottom with a thin layer. Pour the excess batter back into the cup. When crepe is golden brown, flip it over using a spatula, and brown other side. When crepe is done, place it on a plate. Continue to make crepes and stack them on top of each other.

Filling:

- 1 1/2 lb. skinless, boneless chicken breast, cut into 1/2 inch cubes
- 1/2 lb. white mushrooms, thinly sliced
- 1 small shallot, finely chopped
- 1 T. olive oil
- 10 basil leaves, roughly chopped
- 3 t. pine nuts
- Sea salt and pepper to taste

In a large non-stick pan, sauté mushrooms in olive oil until they're nicely browned and most of the liquid has evaporated. Add shallots and chicken and sauté for 5 more minutes to cook chicken. Add basil and pine nuts, and season with salt and pepper. Set aside to cool slightly.

Sauce:

- 2 1/2 T. butter
- 2 1/2 T. flour
- 2 c. chicken stock
- 1/4 c. sherry
- 2 T. heavy cream (optional)
- Sea salt and pepper to taste

In a saucepan, melt butter and whisk in flour to make a roux. On medium heat cook roux until it is golden brown and smells nutty. Slowly add in stock and whisk well to break up lumps. Bring to a boil and simmer for 7 minutes. Add in sherry and return to a boil. Remove from heat and season with salt and pepper. To attain a creamy consistency, add in heavy cream. Set aside.

Assembly and Baking:

- 12 crepes
- Chicken filling
- 4 oz. grated Gruyere cheese
- Sherry sauce
- 9 x 13 buttered baking dish

Preheat oven to 375°F. Fill crepes with chicken-mushroom filling and sprinkle in grated cheese. (Remember to divide the filling evenly between the 12 crepes.) Roll up stuffed crepes tightly and place into baking dish. Cover with aluminum foil and bake in oven until crepes are hot and cheese is melted, about 12-15 minutes. While stuffed crepes are heating, warm up sauce. When crepes are hot, pour sauce over them and serve immediately.